

# Autumn Menu

Open Daily  
From 6:00 PM – 11:00 PM  
(last order time at 8:30 PM)

5500 per person

Signature Sharing Dishes  
Add on

IGNIV Nuggets  
600 per 4 pieces

*N25 Caviar Hybrid*  
3000 per 30g  
5000 per 50g  
12000 per 125g

Sweet Bread – Celeriac – Truffle  
1600 per set | 2 persons

IGNIV Fish Soup  
1800 | 2 persons

Truffle Fondue – Pickles – Bread  
3500 per set | 2-3 persons

## SNACKS

Carrot – Yuzu – Foie Gras  
Truffle – Duxelles – Kadaifi  
Kohlrabi – Basil  
Tuna – Seaweed – Horseradish

## STARTERS

Gazpacho – Beetroot – Waxy Egg  
Scallop – Palmheart – Apple – Ceviche  
Pike Perch – Fennel – Herbs  
Endive – Speck – Walnut

Foie Gras – Chestnut – Plum  
Brioche – Truffle

## MAINS

Venison – Black Garlic – Brussel Sprouts  
Gyoza – Sauerkraut – Chili  
Cauliflower – Miso – Lemon  
Rainbow Trout – Butternut – Mountain  
Kombu

## DESSERTS

Coffee Blossom – Rum and Raisin – Coconut  
White Fungus – Seabuckthorn – Ginger  
Pumpkin – Pineapple – Balsamic  
Soufflé

A la carte menu is available with the exception of Weekend Brunch.

All prices are quoted in Thai Baht and exclude 7% VAT and 10% service charge  
Please do advise your service host if you have any allergies

## Lunch Break

Monday – Friday  
From 12:00 PM – 3:00 PM  
(last order time at 1:30 PM)

Choose 2 dishes 1500  
Choose 3 dishes 1800  
Choose 4 dishes 2200

### À LA CARTE

#### STARTERS

Tuna – Wasabi – Cucumber	900
Gazpacho – Beetroot – Waxy Egg	600
Pike Perch – Fennel – Herbs	900
Endive – Speck – Walnut	700
Beef Tartare – Sunchoke –	1100
Piedmont Hazelnut – Potato	
Foie Gras – Chestnut – Plum	1100

#### MAINS

Wagyu Striploin – Chives – Truffle	1900
Venison – Black Garlic – Brussel Sprouts	1900
Gyoza – Sauerkraut – Chili	800
Cauliflower – Miso – Lemon	700
Rainbow Trout – Butternut – Mountain Kombu	1500
Pizokel – Bonito – Mountain Cheese	1100

#### DESSERTS

Coffee Blossom – Rum and Raisin – Coconut	700
White Fungus – Seabuckthorn – Ginger	500
Pumpkin – Pineapple – Balsamic	600
Chocolate – Plum – Cardamom	700
Lemon – Yoghurt	600

## Weekend Brunch

Saturday – Sunday  
From 11:00 AM – 3:00 PM  
(last order time at 1:30 PM)

3200 per person

### STARTERS

Pretzel Croissant – Quail Egg – Tomato  
Sea Bream – Cucumber – Dill  
Langoustine – Cocktail – Horseradish  
Egg – Caviar – Beef

#### Bread

*Swiss Zopf | Franzbrötchen*

Select One Main Course  
Addition Main Course at 800 ++

### MAINS

Beef Cheek – Potato – Chives  
Rösti – Raclette – Crème Fraîche – Caviar  
Äpler Macaroni – Truffle – Apple – Cheese  
Salmon – Spinach – Dill – Cucumber  
Smoked Bacon – Honey – BBQ – Mustard

### DESSERTS

Apple Pie – Chantilly – Cinnamon Ice  
Schoggimouuse – Peach – Saffron  
Caramelkopfli – Vanilla – Plum

#### Add On

Truffle Fondue – Pickles – Bread  
3500 per set | 2-3 persons

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